AU

SAMSUNG

Installation and User Manual

AU

GN641FFXD
GN641FFBD
GN642FFXD
GN642FFBD
Gas cooktop

P/N : 50550-65080

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Preface

Thank you for choosing our appliance.

To use this appliance correctly and prevent any potential risk, read these instructions before use the appliance.

Keep these instructions at the place where you can find it easily.

If you are unsure of any of the information contained in these instructions, please contact the SamSung customer care center.

These instructions are only valid for the countries of destination, the identification symbols of which are indicated on the cover of the instruction manual.

The manufacturer shall not be held responsible for any damages to persons or property caused by incorrect installation or use of the appliance.

The appliance has been certified for use in countries other than those stated on the appliance.

The manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety feafures of the products themselves.

Safety Warning

- Your safety is of the utmost importance to SamSung.
- You must read warnings carefully before installing or using the appliance.
- This instruction booklet must be kept with the appliance for any future reference. If the appliance is sold or transferred to another person, ensure the booklet is passed on to the new user.
- The manufacturer declines any liability should these safety measures not be observed.
- The following marks are made to be easily understood so that you can prevent any safety accident caused by misuse in advance and use the appliance more conveniently.
- Completely understand the following contents before read the instruction.

⚠ **Danger/Warning**	If this mark is neglected, the user may be dead or seriously injured.
⚠ **Caution**	If this mark is neglected, the user may be injured or damaged in property.

■ The following marks mean as follow:

⚠ General Danger, Warning and Caution

No Access

No Fire Tool

Must Do

⚠ Danger

■ If gas seems to leak, take the actions as follow :

- Do not turn on the light.
- Do not switch on/off any electrical appliance and do not touch any electric plug.
- Do not use a telephone.

1 Stop using the product and close the middle valve.

2 Open the window to ventilate.

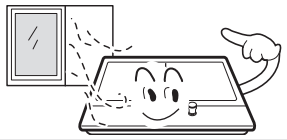
3 Contact our service center by using a phone outside.

* The fuel gas contains mercaptan, so that you can feel that the gas leaks even where only 1/1000 of the gas exists in the air with specific smell (smell of rotten garlic or egg).

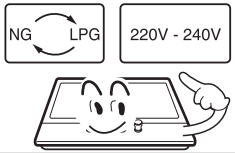
Installation

⚠ Warning

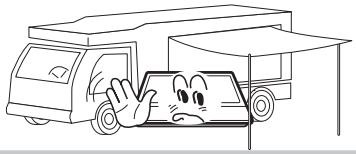
■ This appliance shall be installed in accordance with regulations in force and only used in a well ventilated space.



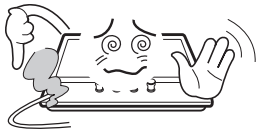
■ Prior to installation, ensure that the gas and electrical supply complies with the type stated on the rating plate.



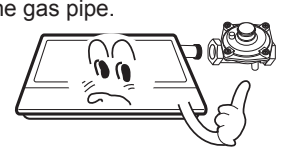
■ Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.



■ The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.



■ The gas pressure regulator supplied with appliance must be installed in line with the gas pipe.
(NG only)



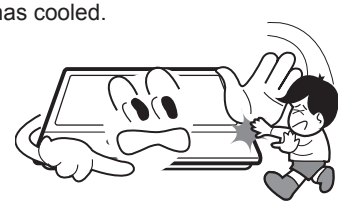
⚠ Caution

■ This appliance should be installed by an authorised technician or installer.
■ The adjustment conditions for this appliance are stated on the label or data plate.
■ After unpacking the appliance, make sure the product is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the appliance.
■ The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85˚C above the ambient temperature of the room it is located in, whilst in use.
■ Remove all packaging before using the appliance.

Child and People Safety

⚠ Warning

■ Do not allow children to play near or with the appliance.
The appliance gets hot when it is in use.
Children should be kept away until it has cooled.



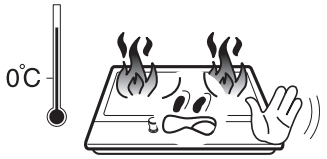
⚠ Caution

■ This appliance is designed to be operated by adults.
■ Children can also injure themselves by pulling pans or pots off the appliance.
■ This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safety without supervision or instruction by a responsible person to ensure that they can use the appliance safety.

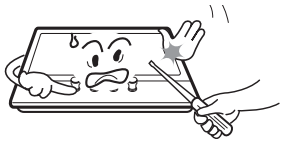
During Use

⚠ Warning

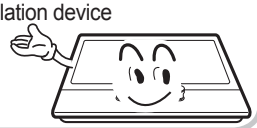
■ Only use the appliance for preparing food.



■ Do not modify this appliance.



■ The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated : keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).



■ Do not use this appliance if it is in contact with water. Do not operate this appliance with wet hands.

■ The heating and cooking surfaces of the appliance become hot when they are in use, take all due precautions.

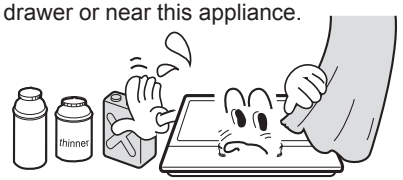
■ Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.

■ Never leave the appliance unattended when cooking with oil and fats. If fat and oil overheats, then it can ignite extremely quickly.

■ Unstable or misshapen pans should not be used on the appliance as unstable pans can cause an accident by tipping or spillage.

During Use (Continued)

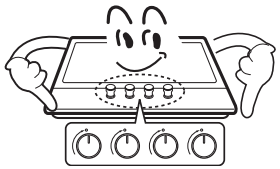
■ Do not use or store flammable materials in the appliance storage drawer or near this appliance.



■ Perishable food, plastic items and aerosols may be affected by heat and should not stored above or below the appliance.

■ Do not spray aerosols in the vicinity of this appliance while it is in operaiton.

■ Ensure the control knobs are in the 'OFF' position when not in use.



⚠ Caution

■ This appliance is intended for domestic cooking only.
It is not designed for commercial or industrial purposes.

■ Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or increasing the level of mechanical ventilation where present.

■ Use heat-resistant pot holders or gloves when handing hot pots and pans.

■ Take care not to let pot holders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.

■ Only ever use the burners after placing pots and pans on them.
Do not heat up any empty pots or pans.

■ Never use plastic or aluminium foil dishes on the appliance.

■ When using other electrical appliances, ensure the cable does not come into contact with the appliance surfaces of the cooking appliance.

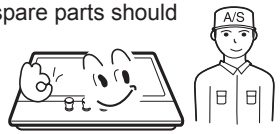
■ If you have any mechanical substance such as artificial heart and etc in your body, consult with a doctor before using the appliance.

Cleaning & Service

⚠ Warning

■ Never use abrasive or caustic cleaning agents.

■ This appliance should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.



⚠ Caution

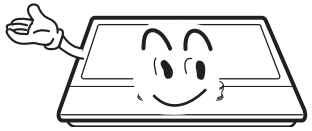
■ Before attempting to clean the appliance, it should be disconnected from the mains and cool.

■ You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Environmental Information

■ After installation, please dispose of the packaging with due regard to safety and the environment.

■ When disposing of an old appliance, make it unusable, by cutting off the cable.



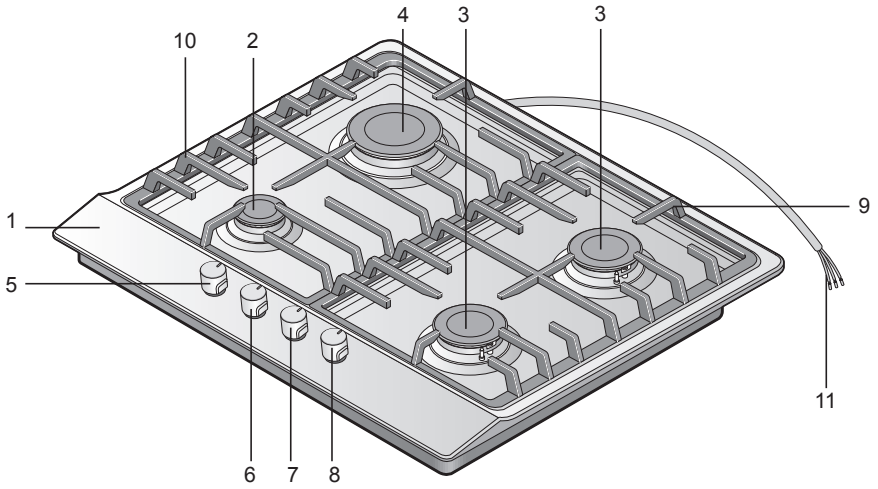
Correct Disposal of This Product (Waste Electrical & Electronic Equipment)

■ This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

■ Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

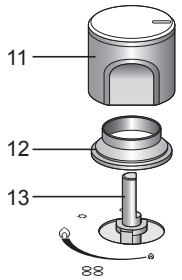
■ Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

Description of the appliance



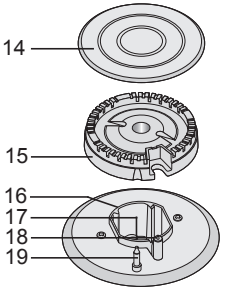
1. Top Plate
2. Auxiliary Burner
3. Semi-rapid Burner
4. Rapid Burner
5. Control handle for rear left burner (Rapid burner)
6. Control handle for front left burner (Auxiliary burner)
7. Control handle for front right burner (Semi-rapid burner)
8. Control handle for rear right burner (Semi-rapid burner)
9. Trivet-Right
10. Trivet-Left
11. Connection Cord

Handle



11. Control handle
12. Sealing ring
13. Valve

Burner
(Auxiliary, Semi-rapid and Rapid)



14. Burner lid
15. Flame Spreader
16. Burner Cup
17. Injector
18. Ignition Electrode
19. Flame supervision device

How to Use the Appliance

Turn on

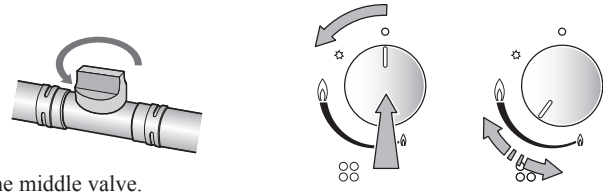
1 Preparation

The following symbols will appear on the control panel, next to each control handle :

O	Circle : gas off		Small flame : minimum setting
	Large flame : maximum setting		Ignition position

- The minimum setting is at the end of the anti-clockwise rotation of the control handle.
- All operation positions must be selected between the maximum and minimum position.
- The symbol on the control panel, next to the control handle will indicate which burner it operates.

2 Ignition & Adjustment



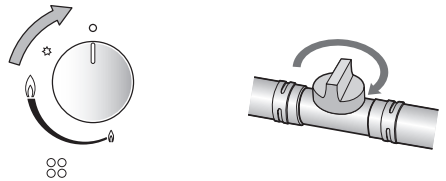
- Open the middle valve.
- Place a pot or a pan on the corresponding cooking position.
- Fully press down the control handle for the corresponding cooking position and turn it to the left, to the ignition position, and hold it there for a few seconds at most until the burner ignites.
- After igniting, keep the control handle pressed for about 5~8seconds more because the heat sensor that opens the gas channel has to warm up first. And set control handle to the position you want.
- If the burner does not light, repeat the process.
- The flame size can be set continuously between maximum and minimum by slowing turning the control handle.

⚠
- **If the igniters are dirty, this makes the burner harder to light, so you should keep them as clean as possible. Do this with a small brush and make sure that the ignition device is not hit or knocked violently.**
- **The flame supervision device shall not be operated for more than 15s. If after 15s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1min before attempting a further ignition of the burner.**

How to Use the Appliance (Continued)

Turn off

3 Extinguishment



- Turn the control handle to clockwise, to setting ‘O’ (off position)
- Close the middle valve.

⚠
- **Right after extinguishment, the appliance is still hot. Be careful not to be burned.**

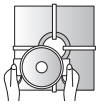
❗
- **This appliance is fitted with a Flame supervision device which cuts off the supply of gas to a burner if the flame goes out, for example if food has boiled over, or if there was a sudden draught.**
- **In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attemp to re-ignite the burner for at least 1min.**

Safety and Energy saving advice

- The diameter of the bottom of the pan should correspond to that of the burner.

BURNERS	PANS	
	Φ min.	Φ max.
Rapid	200mm	260mm
Semi-Rapid	130mm	180mm
Auxiliary	100mm	120mm

■ **User can't use cooking pan on the appliance that overlap its edge.**

NO		YES	
	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that are suitable for each burner, so as to avoid wasting gas and discolouring the cookware.	
	Never cook without a lid or with the lid half off - you are wasting energy.	Always place the lid on the cookware.	
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with thick, flat bottom.	
	Do not place cookware on one side of a burner, as if could tip over. Do not use cookware with a large diameter on the burners near the controls, which when placed on the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and may cause damage.	Always place the cookware right over the burners, not to one side.	
	Never place cookware directly on top of the burner.	Place the cookware on top of the trivet.	
	Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.		
	Do not use excessive weight and do not hit the hob with heavy objects.	Handle cookware carefully when they are on the burner.	

■ **It is not permitted to use roasting pans, frying pans or grill stones heated simultaneously by several burners because the resulting heat build-up may damage the appliance.**

■ **Do not touch the top plate and trivet while using or for a certain period after using.**

■ **As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.**

Cleaning and Maintenance

■ **Cleaning operations must only be carried out when the appliance is cool.**

■ **The appliance should be disconnected from your mains supply before commencing any cleaning process.**

■ **Clean the appliance regularly, preferably after each use.**

■ **Abrasive cleaners or sharp objects will damage the appliance surface;you should clean it using water and a little washing up liquid.**

Usable	Unusable
Soft Clothing	Nylon Brush
Sponge Brush	Edible Oil
Neutral Detergent	Abrasive
	Metal Brush
	Acidic/Alkali Detergent
	Thinner/Benzene

Trivets, Control handles

■ Take off the Trivets.

■ Clean these and the control handles with a damp cloth, washing up liquid and warm water. Stubborn soiling is best soaked before.

■ Finally dry everything with a clean soft cloth.

Top plate

■ Regularly wipe over the top plate using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

■ Dry the top plate thoroughly after cleaning.

■ Thoroughly remove salty foods or liquids from the hob as soon as possible to avoid the risk of corrosion.

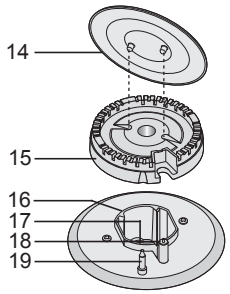
■ Stainless steel parts of the appliance may become discoloured over time. This is normal because of the high temperatures. Each time the appliance is used these parts should be cleaned with a product that is suitable for stainless steel.

Cleaning and Maintenance (Continued)

BURNERS

- Remove the burner lids and Flame Spreaders by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent.
- After cleaning and washing them, wipe and dry them carefully. Make sure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner cup with a damp cloth and dry afterwards.
- Gently wipe the Ignition device and flame supervision device with a well wrung-out cloth and wipe dry with a clean cloth.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.

■ Re-assemble the Auxiliary, Semi-Rapid and Rapid burners as follows :



1. Place the flame spreader (15) on to the burner cup (16) so that the ignition device and the flame supervision device extend through their respective holes in the flame spreader. The flame spreader must click into place correctly.
2. Position the burner lid (14) onto the flame speader (15) so that the retaining pins fit into their respective recesses.

⚠ **Replace parts in the correct order after cleaning.**
- Do not mix up the top and bottom.
- The locating pins must fit exactly into the notches.

Troubleshooting

- Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person to ensure safety.
- However, some minor problems can be resolved as follows :

Problem	Probable cause	Solution
Not ignited	No Spark.	Check the electricity supply
	The burner lid is badly assembled.	Assemble the lid correctly.
	The gas supply is closed.	Open the gas supply completely.
Badly ignited	The gas supply is incompletely opened.	Open the gas supply completely.
	The burner lid is badly assembled.	Assemble the lid correctly.
	The ignition plug is contaminated with alien substance.	Wipe such alien substance with dried clothing.
	The burners are wet.	Dry the burners lids carefully.
	The holes in the flame spreader are clogged.	Clean the flame spreader.
Noise made when combusted and ignited	The burner lid is badly assembled.	Assemble the burner lid correctly.
Fire off while using	The flame supervision device is contaminated with alien substance.	Clean the flame supervision device.
Yellow Flame	The holes in the flame spreader are clogged.	Clean the flame spreader.
	Different gas is used.	Check the gas used.
Unstable Flame	The burner lid is badly assembled.	Assemble the burner lid correctly.
Gas Smell	A gas tap has been left on.	Check to see if any gas taps are on.
	There may be a leak between the coupling and the gas bottle.	Make sure that the connection is airtight.

❗ **■ If problem is not solved, please contact the SamSung customer care center.**

Application for Service

If you have any comments or questions regarding a Samsung products,
contact the SAMSUNG customer care center.

Region	Country	Customer Care Center (TEL)	Web Site	FAX no.	Address	Remark
Asia Pacific	AUSTRALIA	1300 362 603	www.samsung.com/au	(612) 9763 5750	Samsung Electronics Australia 7 Parkview Drive, Homebush Bay NSW 2127	
	MALAYSIA	1800-88-9999	www.samsung.com/my	03-22636759	Samsung Malaysia Electronics Sdn. Bhd. 3B-1-1. Level 1, Block 3B, Plaza Sentral, Jalan Stesen Sentral 5, KL Sentral , 50470, Kuala Lumpur, Malaysia	
	THAILAND	1800-29-323202-689-3232	www.samsung.com/th	02-689-3298	Thai Samsung Electronics Co.,Ltd Service Department 1,6 floor Boonmitr Building 138 Silom Rd., Suriyawong Bangrak Bangkok 10500	
					บริษัท ไทยซัมซุงอิเล็คโทรนิคส์ จำกัด เลขที่ 138 อาคารบุญมิตร ชั้น 1,6 ถนนสีลม แขวงสุริยวงศ์ เขตบางรัก กรุงเทพฯ 10500	
Europe	BELGIUM	02 201 2418	www.samsung.be	N/A	Samsung Electronics Benelux B.V. Medialaan 50, 1800 Vilvoorde, Belgium	
	CZECH REPUBLIC	844 000 844	www.samsung.com/cz	N/A	Distributor pro Českou republiku: Samsung Zrt., česka organizační složka Vyskočilova 4, 14000 Praha 4	
	DENMARK	70 70 19 70	www.samsung.com/dk	N/A	Samsung Electronics Nordic AB SE -19427 Kanalvägen 10A, Upplands Väsby, Sweden	
	FINLAND	030-6227 515	www.samsung.com/fi	N/A	Samsung Electronics Nordic AB SE -19427 Kanalvägen 10A, Upplands Väsby, Sweden	
	FRANCE	3260 SAMSUNG or 08 25 08 65 65 (€ 0,15/Min)	www.samsung.com/fr	01 48 63 06 38	Samsung Service Consommateurs 66 rue des Vanesses BP 50116 - Villepinte -95950 ROISSY cedex, France	
	GERMANY	01805 - 121213 (€ 0,14/Min)	www.samsung.de	01805 - 121214	Samsung Electronics GmbH Samsung House, Am Kronberger Hang 6, 65824 Schwalbach/Ts., Deutschland	
	HUNGARY	06-80-SAMSUNG (7267864)	www.samsung.com/hu	N/A	Samsung Electronics Magyar Rt. Szépvölgyi Business Park, 1037 Budapest, Szépvölgyi út 35-37	
	ITALIA	800-SAMSUNG (7267864)	www.samsung.com/it	02 92141801	Samsung Electronics Italia S.p.A Via C. Donat Cattin, 5, 20063, Cernusco Sul Naviglio (MI)	
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	NORWAY	815-56 480	www.samsung.com/no	N/A	Samsung Electronics Nordic AB SE -19427 Kanalvägen 10A, Upplands Väsby, Sweden	
	POLAND	0 801 801 881	www.samsung.com/pl	+48-22-607 4448	Samsung Electronics Polska sp. Z o.o. Dział Obsługi Klienta02-678 Warszawa; ul. Szturmowa 2a	
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	SLOVAKIA	0800-SAMSUNG (726786)	www.samsung.com/sk	N/A	N/A	
	SPAIN	902 10 11 30	www.samsung.com/es	N/A	SAMSUNG ELECTRÓNICS IBÉRIA, S.A Ciencies, 55-65 (Polígono Pedrosa) 08908 HOSPITALET DE LLOBREGAT (Barcelona)	
	SWEDEN	0771-400 200	www.samsung.com/se	N/A	Samsung Electronics Nordic AB SE -19427 Kanalvägen 10A, Upplands Väsby, Sweden	
	U.K	0870 SAMSUNG (7267864)	www.samsung.com/uk	0870 7221127	Samsung Electronics U.K. Ltd. Customer Care Centre PO Box 17243 Edinburgh, EH11 4YB United Kingdom	
	Republic of Ireland	0818 717 100	www.samsung.com/uk	+44 (0)870 7221127		
	Switzerland	0800-SAMSUNG (7267864)	http://www.samsung.com/ch/	N/A		
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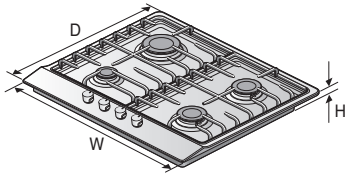
	KAZAHSTAN	8-800-080-1188	www.samsung.kz	+7 (3272) 58-59-66	050051 4th floor, 172 Dostyk Ave. Almaty Republic of Kazakhstan	
	UZBEKISTAN	8-800-120-0400	www.samsung.uz	+998-71-120-7208	100-742 12fl.,International Business Center,107B,Amir Temur str., Tashkent,Uzbekistan	
	UKRAINE	8-800-502-0000	www.samsung.com/ur	+380 (44) 537 59 48	30A, Spaska St, Floor 3, Kiev 04070, Ukraine	
	LITHUANIA	8-800-77777	www.samsung.lt	+370 52 139 770	Zemaites 21, Vilnius, LT-2009, Lithuania	
	LATVIA	800-7267	http://www.samsung.com/lv/index.htm	+371 7 50 84 80	J. Alunana 2, Riga, LV-1340, Latvia	
	ESTONIA	800-7267	www.samsung.ee			

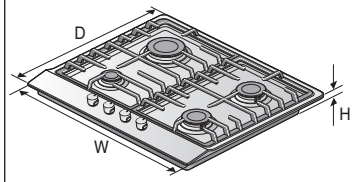
Technical instructions

- **Do not modify this appliance.**
- **This appliance must be installed by an authorised technician or installer.**
- **Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.**
- **The adjustment conditions for this appliance are stated on the label (or data plate).**
- **This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilaton.**
- **Before installing, turn off the gas and electricity supply to the appliance.**
- **All appliances containing any electrical components must be earthed.**
- **Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliacne which become hot.**
- **Gas pipe or connector shouldn't be bent or blocked by any other appliances.**
- **Check the dimensions of the appliance as well as the dimensions of the gap to be cut in the kitchen unit.**
- **The panels located above the work surface, directly next to the appliance, must be made of non-flammable material. Both the stratified surfacing and the glue used to secure it should be heat resistant, to prevent deterioration.**
- **Turn on appliance tap and light each burners.**
  Check for a clear blue flame without yellow tipping.
  If burners shows any abnormalties check the following :
  - Burner lid on correctly
  - Flame spreader positioned correctly
  - Burner vertically aligned with injector nipple
- **A full operational test and a test for possible leakages must be carried out by the fitter after installaion.**
- **The flexible hose shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit and does not pass through any space susceptible of becoming congested.**

Engineers technical data

Appliance Specification

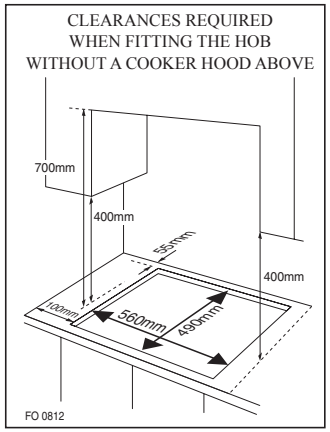


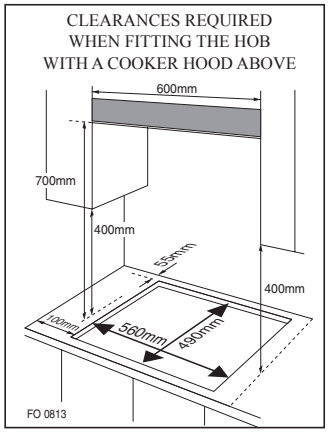


Model	GN641FFXD	GN641FFBD	GN642FFXD	GN642FFBD
Trivet	Drawing		Cast Iron	
Top Plate	Stainless steel	Enamel coating	Stainless steel	Enamel coating
Control Handle	Silver color	Titan color	Silver color	Titan color
Weight	9.5kg	9.5kg	11kg	11kg
Dimension (WxDxH)	594*510*50		594*510*50	
Ignition device	Continuous Ignition Type			
Gas Connection	1/2 inch female thread			
Electric supply	220~240V, 50/60Hz			
Burner Feature	Rapid (1EA), Semi-rapid (2EA), Auxiliary (1EA)			

Positioning

■ **Clearance around the gas appliance must comply with the requirement of AS5601.**



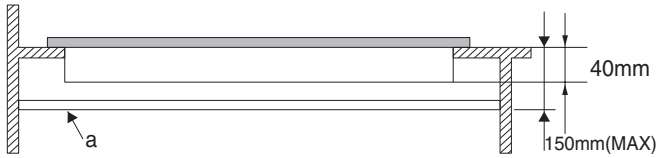


Cut out size

Width : 560mm
Depth : 490mm
Thickness : 30~50mm

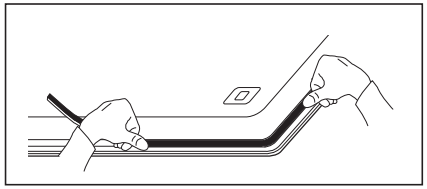
■ **This appliance is to be built into a kitchen unit or 600mm worktop, providing the following minimum distances are allowed ;**

- The edge of the appliance must be a minimum distance of 55mm from a rear wall.
- A minimum distance of 100mm must be left between the side edges of the appliance and any adjacent cabinets or walls.
- The minimum distance combustible material can be fitted above the appliance in line with the edges of the appliance is 400mm. If it is fitted below 400mm a space of 50mm must be allowed from the edges of the appliance.
- The minimum distance combustible material can be fitted directly above the appliance is 700mm.

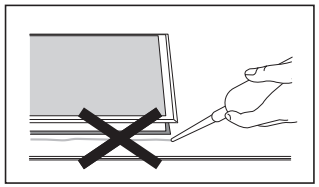


- This panel(a) must be positioned at a maximum distance of 150mm below the worktop.

Installing the appliance

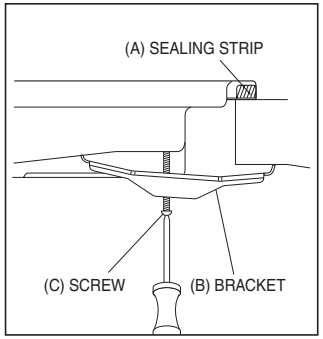


1. Remove the trivets, the burner lid and flame spreader and carefully turn the appliance upside down and place it on a cushioned mat. Take care that the Ignition devices and flame supervision devices are not damaged in this operation.
2. Apply the sealing strip provided around the edge of the appliance.
3. Do not leave a gap in the sealing agent or overlap the thickness.

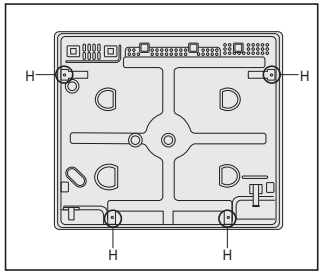


⚠ **Do not use a silicon sealant to seal the appliance against the aperture.**

This will make it difficult to remove the appliance from the aperture in future, particularly if it needs to be serviced.



1. Place the bracket(B) over the holes that match the size of the screws.There are one set of screw holes in each corner of the hob(H).
   Slightly tighten a screw(C) through the bracket(B) so that the bracket is attached to the hob, but so that you can still adjust the position it.
2. Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
3. On the underneath of the hob, adjust the brackets into a position that is suitable for your worktop.
   Then fully tighten the screws(C) to secure the hob into position.



⚠ **A duplicate data label is supplied for adhesion to an accessible location near the appliance if the data label on the base of the appliance cannot be accessed when the appliance is installed.**

Gas Connection

■ This appliance must be installed and connected in accordance with installation regulation in force in country in which the appliance is to be used.

■ This appliance is supplied to run on natural gas only and cannot be used on any other type of gas without modification.

■ To use on LPG, the injectors must be changed using the conversion kit supplied. Refer LPG conversion on page 24. Conversion must only be undertaken by a qualified person.

■ The appliance must be connected to gas supply with upstream connection of an isolation valve in accordance with the respectively valid regulations. We recommed that the isolation valve be fitted prior to the appliance to enable isolation of appliance from gas supply. The valve must be easily accessible at all times.

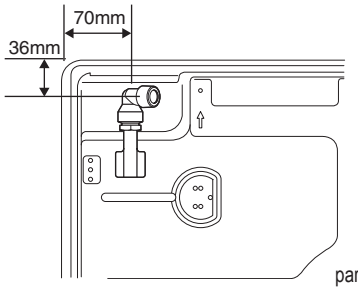
■ For your safety, you must choose from the two following connection option.

A : Connection with a rigid pipe.
B : Connection with flexible hose.
(Hose assemblies should be certified as conforming to AS/NZS 1869, 10mm ID, class B or D, no more than 1.2m long and in accordance with AS 5601.)

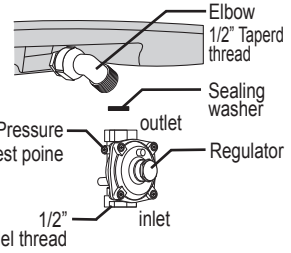
■ An appliance regulator is provided. The regulator must be positioned so that the pressure test nipple is accessible when the appliance is installed.

■ A propane fitting is not provided. the propane fitting must be installed between the piping & the appliance for the pressure to be checked to ensure it is operating at 2.60kPa.

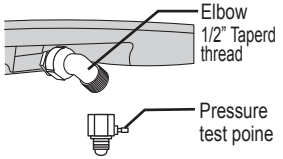
1. Remove plastic cap from gas supply line prior to installation.
2. Fit regulator(natural gas) or propane fitting(LPG) directly to the elbow(1/2” tapered thread). Direction of gas flow is indicated on the rear of the regulator.
3. The inlet of the regulator is a 1/2” parallel thread and is connected to consumer piping or flexible hose.
4. Check the outlet gas pressure.



Natural gas connection



LPG connection



⚠ **■ All the fitting thread must use pipe compound or thread sealant.**

■ Ensure that the hose does not contact the hot surfaces of any other appliance that may be installed underneath or next to the cooktop.

■ A full operational test and a test for possible leakages must be carried out by the fitter after installation.(Such a soap water or gas detector.)

Electrical Connection

■ This appliance must be earthed.

■ This appliance is designed to be connected to a 220~240V, 50/60Hz AC electricity supply.

■ The wires in the mains lead are coloured in accordance with the following code ;

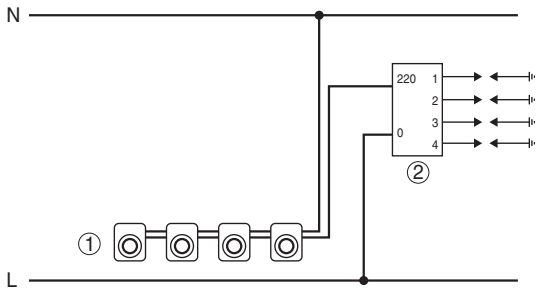
- Green/yellow = Earth
- Blue = Neutral
- Brown = Live

■ As the colours of wires in the mains lead of the this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal in plug which is marked with the letter E or by the earth symbol or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked the letter N or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked the letter A or coloured red.

■ The plug to be connected to the power cable and socket must be the same type and must conform to current regulations.

- The plug, used in Australia, New Zealand, has a grounding pin, and two flat current-carrying pins forming an upside down V-shape.[10A 3 Pins /Flat Earth]



1. MICRO SWITCHES
2. IGNITER

Gas Conversion

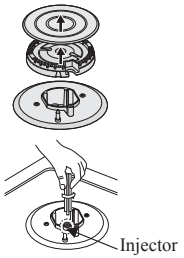
■ Be careful, the operations and adjustments to be carried out when converting from one gas to another.

■ All work must be carried out by a qualified technician.

■ Before you begin, turn off the gas and electricity supply to the appliance.

■ Change the gas connection and check the outlet gas pressure. (Refer gas connection on page 22)

1 Change the injector of the burners.



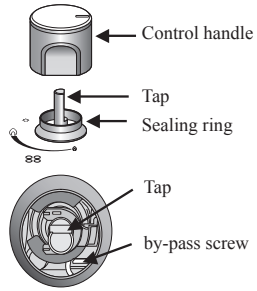
Remove the trivets, Burner lid and Flame spreader.

Unscrew the injector using a 7mm box spanner and replace it with the stipulated injector for new gas supply. (see table 1. Page 25.)

Carefully reassemble the all components.

After injectors are replaced, it is advisable to strongly tighten the injector in place.

2 Adjusting of the valves of the cooking hob burners for reduced consumption



① Turn the valves down to minimum.

② Remove the control handles from valves.

③ Adjusting the by-pass screw.

- For converting NG into LPG, the screw must be screwed down fully tight.
- At this stage, light up the burners and turn the control handles from max position to minimum position to check flame stability.
- For converting LPG into NG, please contact “After-Sales Service”.

④ Replace the control handles on the valves.

■ Do not dismantle the valve shaft : in the event of a malfunction, change the whole valve.

■ Before placing the burners back on the top place, make sure that the injector is not blocked.

■ A full operational test and a test for possible leakages must be carried out after gas conversion. (such as soap water or gas detector)

Burner Features

(Table 1)

TYPE OF GAS (PRESSURE)	BURNER	Rapid		Semi-rapid		Auxiliary		Total
	POSITION	Max	Min	Max	Min	Max	Min	
NG (1.0kPa)	Injector make (1/100 mm)	157		119		89		-
	Nominal gas consumption (MJ/h)	10.8	2.5	6.8	1.5	4.0	0.8	28.0
LPG (2.60kPa)	Injector make (1/100 mm)	92		72		54		-
	Nominal gas consumption (MJ/h)	10.8	2.5	6.8	1.5	4.0	0.8	28.0

* Nominal gas consumptions for LPG are based on propane gas.

Burner	Calibrated orifice 1/100mm
Auxiliary	31
Semi-rapid	34
Rapid	43

- Aeration adjustment none

MEMO